

SUGAR WAFERS

ABSTRACT

5 A sugar wafer batter containing wheat flour, cereal grits, sucrose, and water,
optionally with some or all of the sucrose replaced with a reducing sugar; or wheat flour,
sucrose, a reducing sugar, and water. The sugar wafer batter is baked to make sugar wafers
that are harder, more crunchy, and having a more coarse and gritty texture than a
conventional sugar wafer. After the sugar wafer batter is baked, the resulting sugar wafers
10 can be further processed for an extended period of time but still retain their characteristic
and desirable crispiness when cooled. The sugar wafers can be used in a variety of
confectionery products.

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